

# RAYs

**Lunch Menu**

**Winter 2018**

**Tray Passed Appetizers**

Minimum order of 2 dozen per item, all items are priced per dozen

**SEAFOOD**

Dungeness Crab Cakes – smoked tomato, piquillo aioli	\$54
Ray's Cold Smoked Salmon - cucumber wheel, cream cheese, pickled red onion	\$41
Seared Albacore Bites – Ponzu sauce	\$43
White Prawns – Romesco sauce	\$49
Fried Mussels - tequila mignonette, shallot, bell pepper	\$49
Ray's Open Face Mini Salmon Burgers – lemon aioli, pickled vegetables, arugula	\$39
Ray's Smoked Wild Pacific Salmon Bites* – seasonal fruit compote	\$41
Salmon Makizushi Rolls* – pickled ginger, spicy aioli	\$41
Fresh Spring Roll – prawns, lime, rice vinegar sauce	\$39
Lobster salad Gougères	\$42
Prawn Bloody Mary Shots* – minced vegetables	\$49
add ½ shot of vodka	\$53

**MEAT**

Thai Chicken Satay – spicy peanut sauce	\$34
Miso Chicken Skewers – sweet chili-miso sauce	\$34
Open Faced Mini Lamb Burger* - arugula, harissa	\$36
Blue Cheese and Steak Crostini* – peppercorn-red wine gastrique	\$39
Beef Skewers* – chipotle tomatillo sauce	\$39
Pulled Pork Bruschetta – Homemade smoked apple BBQ sauce, white cheddar	\$34
Adobo pork Tenderloin Skewer – grilled pineapple	\$35
Spanish Chorizo and Potato Skewer – piquillo pepper coulis	\$38
Prosciutto Wrapped Ray's Smoked Sea Scallops* – stone ground mustard vinaigrette	\$45
Swedish Meatballs – Dijon Mustard Gravy	\$38
Mini Quiche – Ham and Cheese	\$36

**VEGETARIAN**

Roasted Vegetable and Goat Cheese Tartlets	\$28
Mixed Vegetable Tempura – ginger-soy dipping sauce	\$28
Toasted Baguette - Brie cheese, seasonal fruit compote	\$28
Tomato Crudo Cucumber Cups – bell peppers, tomato, capers, olives, feta cheese	\$27
Red Lentil Curry Croquette – avocado coconut cream	\$28
Crostini – grilled pear, blue cheese, balsamic glaze	\$28
Caprese Salad Skewer – balsamic drizzle	\$27

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Red Pesto Bruschetta – artichoke, mozzarella	\$28
Zucchini and Feta Cheese Fritters – piquillo pepper coulis	\$30
Mini Quiche – spinach and mushroom	\$30
Spiced Carrot Soup – crème fraiche	\$30
Roasted Squash Crostini – whipped goat cheese, honey	\$30

### **Buffet Appetizers**

Prices are per portion

#### **SALADS**

Farm Lettuces and Greens Salad  
seasonal fruit, Marcona almonds, aged white cheddar, white balsamic vinaigrette  
\$9 per portion

Bibb Salad  
Bibb lettuce, fennel, radish, cucumber, shaved parmesan, stone ground mustard vinaigrette  
\$9 per portion

Caesar Salad  
garlic croutons, Parmesan ribbons, lemon  
\$8 per portion

Ray's Smoked Bacon Salad  
smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, ground mustard vinaigrette  
\$12 per portion

Bean Sprout Salad  
cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing  
\$8 per portion

Couscous Salad  
garbanzo beans, cucumber, cherry tomatoes, mint, preserved lemon vinaigrette  
\$8 per portion

#### **SEAFOOD**

Ray's Grilled Wild Pacific Salmon Sides\*  
choice of sauce – lemon beurre blanc or chipotle salsa  
\$12 per 2 ounce portion

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**Sesame Encrusted Ahi Tuna\***

Asian style coleslaw

\$8 per 2 ounce portion

**Skookum Inlet Manila Clams**

steamed with white wine, Calabrian peppers, shallots, garlic

\$9 per half pound portion

**Seafood Paella**

Manila clams, Penn Cove mussels, Prawns, Arborio rice

\$12 per portion

**Penn Cove Mussels**

smoked onion butter, piquillo peppers, tomato broth

\$10 per half pound portion

**Alaskan King Crab Legs**

served chilled, Ray's cocktail sauce

\$ Market Price per pound

**Local Oysters on the Half Shell\* (seasonally available)**

choice of sauce - red wine and shallot mignonette, Ray's cocktail sauce or tequila lime sauce

\$ Market Price per dozen

**Chilled White Prawns**

Ray's cocktail sauce, lemon

\$49 per dozen

**MEATS****Coconut Encrusted Chicken Breast**

avocado coconut cream, braised greens

\$8 per 2 ounce portion

**Grilled Petit Tenderloin, red wine gastrique, pickled vegetables, cucumber, bell peppers,**

cauliflower

\$9 per 2-ounce portion

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**Tuscan Antipasto Charcuterie**

Assortment of sliced Salami's, basil marinated fresh mozzarella, green olives, Kalamata olives marinated artichoke, Mama Lil's pickled peppers. Served with Grand Central Bakery fresh breads and rosemary croccantini

\$9 per portion

**VEGETARIAN****Market Cheese Board**

Chef's selection of imported and domestic artisan cheeses served with Grand Central Bakery fresh breads, rosemary croccantini, dried fruit, mixed nuts

\$9 per portion

**Flat Bread**

roasted red bell pepper, artichoke, fennel, arugula salad, balsamic glaze

\$31 each

**Crostini Bar**

assorted house-made dips, pita bread, crostini

\$6 per portion

**Roasted Vegetables and Potatoes**

green goddess dressing

\$6 per portion

**Fresh Vegetable Crudités**

blue cheese dip

\$5 per portion

**Fresh Sliced Seasonal Fruit**

\$5 per portion

**Carving Stations**

please note items below require on-site chef service, charge is \$50

minimum order for all carving stations is 20 portions

served with rolls from Grand Central Bakery

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Top Round of Beef\*  
grain mustard, horseradish cream  
\$8 per 4 ounce portion

Roast Prime Rib of Beef\*  
horseradish cream  
\$14 per 4 ounce portion

Garlic and Herb Rolled Leg of Lamb\*  
lemon-parsley gremolata  
\$15 per 4 ounce portion

### **Plated Lunches**

served with Grand Central Bakery bread and butter  
Caffé Vita Coffee, Mighty Leaf Tea included

### **SOUPS**

Please select one soup for your group

Celery Root with Crispy Prosciutto Soup, \$9

Seasonal Vegetable Soup, \$8

Ray's Clam Chowder, \$9

Dungeness Crab and Corn Chowder, \$11

### **SALADS**

Please select one for your group

Roasted Beet Salad  
baby arugula, orange, shaved fennel, goat cheese, hazelnut, agrumato lemon oil  
\$9

Bibb Salad  
fennel, breakfast radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette  
\$9

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**Mixed Greens**

seasonal fruit, aged white cheddar, Marcona almonds, white balsamic vinaigrette  
\$9

**Caesar Salad**

garlic croutons, Parmesan ribbons, lemon  
\$8

**Pork Belly Salad**

smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, ground mustard vinaigrette  
\$10

**Bean Sprout Salad**

cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing  
\$8

**Lunch Entrées**

select 3 total entrees for your group to choose from  
entrée counts are due 5 business days prior to your event

**SEAFOOD****Grilled Wild Pacific Northwest Salmon\***

gnocchi, leeks, seasonal vegetables, herbed butter sauce

King Salmon \$32

Coho Salmon \$28

**Pan Seared Wild Alaskan Halibut – seasonally available**

Pinot noir blackberry butter sauce, glaze potatoes, chicory salad

\$35

**Seared Pacific Rockfish Piccata**

fregola sarda, seasonal vegetables, white wine-lemon caper sauce

\$26

**Smoked Sable Fish**

Soba noodles, roasted bok choy, spicy soy dressing

\$32

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**MEAT**

## Grilled Marinated Flank Steak\*

glazed Cipollini onions, port wine sauce, Roasted garlic Washington Russet potatoes  
seasonal vegetables

\$24

## Grilled Beef Tenderloin\*

red wine peppercorn sauce, blue cheese-rustic potatoes, seasonal vegetables

\$36, 6 ounce portion

## Braised Beef Short Ribs

creamy Yukon gold potatoes, roasted seasonal vegetables, horseradish gremolata

\$29

**POULTRY**

## Chicken Rosso

paprika marinated Jidori chicken, Mediterranean roasted potatoes, wilted greens, mushrooms,  
spice red sauce

\$22

## Pan Roasted Jidori Chicken

Mushrooms gravy, creamy Yukon gold potatoes, roasted seasonal vegetables

\$22

## Duo of Duck

Duck leg confit, duck breast, sweet potato compote, green vegetables, black currant gastrique

\$28

**VEGETARIAN**

## Risotto

artichoke, wild mushroom, spinach, sweet pepper, shaved parmesan

\$22

## Gnocchi

leeks, cherry tomatoes, spinach, spiced red sauce, shaved parmesan, pine nuts

\$20

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**Crepes**

mushrooms, goat cheese, leeks, spiced Greek yogurt, seasonal vegetables

\$20

**Asian Style Soba Noodles**

seasonal matchstick vegetables, ginger soy sauce (vegan)

\$20

**DUET ENTREES****Grilled Wild Pacific Northwest King Salmon and Beef Tenderloin\***

herbed beurre blanc, red wine jus, roasted fingerling potatoes, seasonal vegetables

\$44

**Dungeness Crab Cakes and Beef Tenderloin\***

smoked piquillo aioli, green peppercorn sauce, blue cheese, rustic potatoes, seasonal vegetables

\$42

**Grilled Prawns and Beef Tenderloin\***

red wine jus, herb roasted potatoes, seasonal vegetables

\$44

**Grilled Alaskan Halibut and Wild King Salmon\***

Pernod butter, Gnocchi with spiced tomato sauce and wilted greens

\$35

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**Lunch Buffets**

buffets include artisan bread from Grand Central Bakery and butter  
Caffé Vita coffee, Mighty Leaf Tea

**RAY'S PIC-NIC LUNCH BUFFET**

Ray's Clam Chowder

or

Seasonal Vegetarian Soup

Caesar Salad

garlic potato croutons, Parmesan ribbons, lemon

Fresh Sliced Seasonal Fruit

Delicatessen-Style Sandwich Bar

Black forest ham, roasted turkey breast, roast beef, Swiss and aged cheddar cheese, lettuce  
tomatoes, onions, kosher dill pickles, condiments

Grand Central Bakery breads

\$27 per guest

**HOOD CANAL LUNCH BUFFET**

Mixed Greens

cherry tomatoes, cucumbers, radish, sun flower seeds, aged white cheddar, Marcona almonds,  
preserved lemon vinaigrette

Spring Couscous Salad

couscous, garbanzo beans, cucumber, cherry tomatoes, mint, preserved lemon vinaigrette

Seared Pacific Rockfish Piccata

white wine, lemon- caper sauce

Coconut Encrusted Chicken Breast

avocado coconut cream, braised greens

Roasted Seasonal Vegetables

Grand Central Bakery breads

\$30 per guest

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**ELLIOTT BAY LUNCH BUFFET**

Caesar Salad

garlic croutons, Parmesan ribbons, lemon

Farro and Chickpea Salad

roasted cauliflower, cherry tomatoes, Kalamata olives, feta, lemon dressing

Grilled Wild Pacific Northwest Salmon\*

chipotle tomatillo sauce

Grilled Marinated Flank Steak\*

glazed Cipollini onions, port wine sauce

Roasted Garlic Mashed Potatoes

Seasonal Market Vegetables

Grand Central Bakery breads

\$34 per guest

**SHILSHOLE BAY LUNCH BUFFET**

Artisan Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, white balsamic vinaigrette

Fall Bibb Salad

fennel, radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette

Grilled Wild Pacific Northwest King Salmon Sides\*

chipotle tomatillo sauce

Roast Prime Rib of Beef\*

horseradish cream, au jus

Whipped Yukon Gold Potatoes

Seasonal Market Vegetables

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Grand Central Bakery breads  
\$40 per guest

**Snacks and Breaks**

Root Vegetable Chips  
spiced yogurt dipping sauce  
\$6 per portion

House-made Corn Tortilla Chips  
Gustavo's guacamole, house-made salsa fresca  
\$9 per portion

House-made Potato Chips  
Paprika and old bay seasoning  
\$6 per portion

Spiced Almonds and Curried Cashews  
\$7 per portion

Salted Soft Pretzels  
stone ground mustard dip  
\$39 per dozen

Warm Salted Gougères  
Gruyere cheese dipping sauce  
\$27 per dozen

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**Equipment Rentals and Additional Charges**  
prices for events in our Northwest Room only

Wireless Internet	No Charge
AV Screen (5.5x5.5)	No Charge
Handheld Wireless Microphone	No Charge
Lectern	No Charge
Easels (6)	No Charge
Deck/Patio Heaters	No Charge
Dance Floor	\$150
Cake Cutting	\$2 per guest for any outside desserts
Additional Tenting	*Varies

\*For additional audio-visual equipment or deck tenting, please contact your Sales Manager for a quote

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